

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

B1  
new  
Claim 1 (Currently amended): A stirred tank for storing a part of yeast slurry to be supplied to fermentation tanks where fermented foods such as beer are fermented discharged from fermentation tanks where beer is fermented, and then returning the part of yeast slurry to the fermentation tanks for reuse, is characterized in that comprising a stirring impeller is provided vertically positioned within the stirred tank and so constructed that a maximum diameter of a rotation body defined by the rotation of the stirring impeller is 60-90% of the inner diameter of the stirred tank, and the height of the rotation body is 70% or more of a standard depth of the part of yeast slurry normally stored in the stirred tank.

Claim 2 (Original): A stirred tank according to claim 1, wherein the maximum diameter of the rotation body defined by the rotation of the stirring impeller is 70-90% of the inner diameter of the stirred tank.

Claim 3 (Currently amended): A stirred tank according to claim 1, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.

Claim 4 (Currently amended): A method of manufacturing fermented foods such as beer including the process of stirring storing in a stirred tank a part of yeast slurry in a stirred tank for storing the yeast slurry to be supplied to discharged from fermentation tanks where fermented foods such as beer are is fermented, and then returning the part of yeast slurry from the stirred tank to the fermentation tanks for reuse, is characterized in that comprising:

providing a stirring impeller is provided vertically positioned within the stirred tank and so constructed that a maximum diameter of a rotation body defined by the rotation of the

stirring impeller is 60-90% of the inner diameter of the stirred tank, and the height of the rotation body is 70% or more of a ~~standard~~ depth of the part of yeast slurry ~~normally~~ stored in the stirred tank; ~~and the method includes the process of~~

stirring the yeast slurry by rotating the stirring impeller at a rotational speed of 1-30 rpm.

Claim 5 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 4, wherein the maximum diameter of the rotation body defined by the rotation of the stirring impeller is 70-90% of the inner diameter of the stirred tank.

Claim 6 (Currently amended): A ~~stirred tank for storing yeast slurry~~ method of manufacturing beer according to claim 4, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the ~~standard~~ depth of the yeast slurry.

Claim 7 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 4, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 8 (Canceled)

Claim 9 (Currently amended): A stirred tank according to claim 2, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the ~~standard~~ depth of the yeast slurry.

Claim 10 (Currently amended): A ~~stirred tank for storing yeast slurry~~ method of manufacturing beer according to claim 5, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the ~~standard~~ depth of the yeast slurry.

Claim 11 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 5, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 12 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 6, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 13 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 10, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 14 (New): A stirred tank ~~for~~ storing yeast slurry, comprising a stirring impeller having at least one vertically surfaced paddle blade within the stirred tank, wherein the stirring impeller has rotation which defines a rotation body, the rotation body has a maximum diameter which is 60-90% of the inner diameter of the stirred tank, and the rotation body has a height which is 70% or more of a depth of the yeast slurry stored in the stirred tank.

Claim 15 (New): A method of fermenting yeast slurry, comprising:  
providing a stirring impeller having at least one vertically surfaced paddle blade within a stirred tank; and  
rotating the stirring impeller at a rotational speed of 1-30 rpm,  
wherein the stirring impeller has rotation which defines a rotation body, the rotation body has a maximum diameter which is 60-90% of the inner diameter of the stirred tank, and the rotation body has a height which is 70% or more of a depth of the yeast slurry stored in the stirred tank.

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